

“Utilization Arrowroot Starch in the Manufacturing of Cookies as an Effort to Increase the Potential for Local Food” (Erut Cheese Pie Cookies, Erut Ginger Nut Cookies, dan Erut Peanut Honey Cookies)”

ABSTRACT

By
Tanjung Aji Nur Mustofa
09512131018

This research is aimed to : 1) Find the appropriate formula of Erut cheese pie cookies, Erut ginger nut cookies, and Erut peanut honey cookies products, 2) Develop the cooking technique of Erut cheese pie cookies, Erut ginger nut cookies, and Erut peanut honey cookies with the ingredient arrowroot starch, 3) Find the appropriate package technique of arrowroot starch cookies, 4) Know the acceptable capability of consument to Erut cheese pie cookies, Erut ginger nut cookies, and Erut peanut honey cookies.

This research was conducted in the laboratory of Food Technique Program; The Food and Fashion Technique Education; Faculty of Engineering Yogyakarta State University on March to June 2012. The R and D method was employed in the making of these products is ADDIE (Analyze, Design, Development or Production, Implementation or Delivery, and Evaluation) model, through several phases, namely : 1) Recipe analysis, 2) New recipe design, 3) Experiment formula, 4) Product validity I, 5) Product validity II, 6) Product validity III, 7) The product acceptability test, 8) Publication.

The result of the research : 1) The appropriate formula in the making of Erut cheese pie cookies is the substitution of 40:60 (arrowroot starch : flour) for pie shell and 100% (arrowroot starch) in the making of Erut cheese pie cookies, Erut ginger nut cookies and Erut peanut honey cookies, 2) The cooking technique of Erut cheese pie cookies is mixing method and the pie is flaky technique, Erut ginger nut cookies uses mixing method and Erut peanut honey cookies uses all in method, 3) All packages which is used for all arrowroot starch cookies is PP plastic, small box such as truffle package and stoples, 4) The acceptable capability of consument to Erut cheese pie cookies product is 90%, Erut ginger nut cookies is 83,3 % and Erut peanut honey cookies is 76,7%.